



先附

Big-eyed flathead in a sweet and spicy sauce.
 Shiitake mushroom. Red konjac.
 Thin shavings of capsicum.
 Okra dressed with sesame sauce.



吸物

Shrimp quenelle.
 Iris-cut carrot. New Zealand spinach. Shimeji mushrooms. Yuzu citrus.



向附





Sea bream.
 Tuna with grated yam.
 Striped jack.
 Assorted garnishes.



焚合

Tender simmered octopus.
 Taro, pumpkin. Bean curd skin. Paprika. Gluten. Field pea.
 Kuzu starch-thickened dashi sauce. Pepper leaf.



<p>焼物</p>	<p>Young seabass pepper grilled. Sweet pickled ginger. Grilled chili pepper preserved in soy sauce. Bayberry comfort.</p>	
<p>強肴</p>	<p>Roasted pork fillet. Season-fresh onion. Watercress. Zucchini. Tomato and mustard paste sauce.</p>	
<p>酢の物</p>	<p>Salmon with kombu. Jellyfish in soup stock. White radish pickled in sweetened vinegar. Cucumber. Bonito-flavored vinegar. Vinegar with mustard.</p>	
<p>御食事</p>	<p>Hokkaido-grown “yumepirika” rice. Pickles. White radish pickled in beer. Takana pickles. Stalks of butterbur boiled in soy sauce. Red miso soup. Tofu. Enokidake mushrooms. Mug wort gluten. Minced mitsuba. Sansho pepper powder.</p>	
<p>水物</p>	<p>Sake lees mousse topped with apple jelly.</p>	